



3005 El Camino, Redwood City, CA 94061  
Phone, to place orders: (800) 247-5987  
Wine Club extension: 2766  
Fax (650) 364-4687  
theclubs@klwines.com

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Dear K&L Wine Club Members,

The sun is out, the SF Giants are in first place with the best record in baseball... life doesn't get much better. This time of year I always want to be outside enjoying the sunny weather. As I write this the World Cup is about to start and I think our wine clubs this month are well in line with that theme, with offerings from Spain, France, Portugal and Italy. A great part of being in one or more of our K&L wine clubs is experiencing wines from numerous regions throughout the world and grape varietals and styles you might not have tried on your own.

The Signature Red Club this month is all about the unsung or overlooked, with two offerings from the Rhône Valley from communes that get overshadowed by famous neighbors. We start off with the 2011 Château Pesque "Quintessence" Côtes du Ventoux Rouge, a fabulous wine from one of the premier producers in the Côtes du Ventoux, which is the little brother to the more famous Côtes du Rhône. Our other selection is the 2010 Domaine des Bosquet Gigondas, a powerful, fruit-driven red that hails from the Southern Rhône Valley and is a similar blend to the wines of its area's much better known neighbor, Châteauneuf-du-Pape. Both of these wines are excellent in their own right even though their places of origin don't have the cachet of their neighbors. Wines like these offer tremendous value because you aren't paying for the name, just for what's in the bottle.

I know I say it a lot but I love the Premium Club because of the wide variety it offers. Out of all five of our clubs the Premium Club exposes you to the greatest range of wines, both red and white, from around the world. This month we start off with the 2010 Churchill Douro Red from Portugal, a country that's currently white-hot in terms of wine. Wine writers around the world are talking about the amazing quality and value that can be found in wines from Portugal. Our other great selection is the 2013 Tabordet "le Champs des Vignes" Pouilly Fumé, a delicious white with intense minerality nicely bolstered by zesty citrus fruit. These two wines, a bright zippy white and a spicy fruit-driven red, will give ying and yang to your outdoor grilling.

For the Best Buy Club we have a pair of wines from Bodegas Castaño, a Spanish winery located in the Yecla region. That's in southeastern Spain a few miles from the Mediterranean coast. Bodegas Castaño has been fashioning some of the wine world's greatest values for the past ten years or so and once again they have come up with two outstanding values. We begin with the 2013 Bodegas Castaño Monastrell, one of the first 2013 Spanish reds to hit the stores. It is a bright and fruity red wine perfect to pair with outdoor grilling. Our other selection is the 2012 Bodegas Castaño Macabeo/Chardonnay, a brilliantly refreshing white blend ideally suited for fresh fish or a summer salad. Both of these selections are ideal for summertime entertaining on a budget.

The Italiano Club has two killer reds this month. We have the 2011 Cantine Ascheri Barbera d'Alba, a succulent and terroir-driven red that is irresistible. It's followed up by the 2010 Casalote Chianti Classico, a delicious Sangiovese-based red that deftly combines old-world style with a touch of new-world sensibility. These two reds are both terrific and should bring smiles to your face when you pair them with a bowl of pasta or thin-crust pizza.

Cheers & Go Giants!

Alex Pross, Wine Club Director, K&L Wine Merchants

# Signature Red Collection Wine Club

## 2010 Domaine des Bosquets Gigondas

The commune of Gigondas is firmly planted in the shadow of its big brother Châteauneuf-du-Pape, which lies to the southwest. Châteauneuf-du-Pape is easily the best known wine of the Rhône Valley. Gigondas is often overlooked, yet offers a similar experience at a lower price. The name Gigondas comes from the Latin word *jocunditas*, which means great pleasure and enjoyment. Gigondas was founded as a recreational site for soldiers from the Roman Second Legion, thanks to its Mediterranean climate and friendly growing conditions. Vineyards and olive orchards were planted at the time, and they flourished. Today Gigondas is planted primarily to Grenache and also has substantial plantings of Syrah.

The Brechet family has owned vineyards for generations. Today, multiple family members are involved in multiple projects including Domaine des Bosquets, Château Vaudieu and Plateau des Chênes. Now in their fifth consecutive generation making wine, they employ many of the same methods as did previous generations, with minimal intervention being an important theme. The goal here is to let nature take its course in the vineyards and then, in the Château, work as minimally as possible to allow the grapes to speak of the terroir and vintage from which they come.

Domaine des Bosquets can trace its beginnings to 1644, when the noble Jean River, lord of Laval, built the first structure at Les Bosquets. Les Bosquets is based at the foot of the Dentelles de Montmirial, a small mountain range in Provence, and consists of 26 hectares in the heart of Gigondas.

The 2010 Domaine des Bosquets Gigondas is a blend of 70% Grenache, 20% Syrah, 5% Mourvèdre and 5% Cinsault. It's a spectacular offering with a blood-red-like color and powerful aromatics of spice, licorice and red cherry liqueur. The palate is a sexy mesh of spice, dark berry fruit and a racy acidity that gives this bold red surprising lift along with its full-bodied feel. This wine is delicious on its own but will pair marvelously with pork, lamb or beef. 92 points, *Wine Spectator*; 91 points, Robert Parker; 90 points, Stephen Tanzer.

**Your re-order price for this wine as a club member is: \$29.99 per bottle.**

## 2011 Château Pesquié “Quintessence” Rouge Côtes du Ventoux

Like our friend Gigondas the commune of Côtes du Ventoux suffers from being overshadowed by a much better known commune, in this case Côtes du Rhone. The relative anonymity of Côtes du Ventoux is a huge plus when it comes to the amazing values produced here. Another plus is the opportunity for young winemakers, who are able to buy land in Côtes du Ventoux, farm it and produce wines; this would be financially impossible for them in most other areas of the Rhone Valley.



*Domaine des Bosquets, top, and winemaker/owner Laurent Brechet.*

Château Pesquié is in Mormoirin, a small village in the beautiful countryside at the base of Mont Ventoux. In the early 1970s, Odette and René Bastide bought the estate from an heir of the Provençal writer Alphonse Daudet. They gradually restructured the vineyards; today the vines average 35 to 40 years of age and the oldest are over a century old. René and Odette sold the grapes to co-op wineries. In the mid-1980s their daughter and son-in-law, Edith and Paul Chaudière, gave up their careers (she was a speech therapist and he was a physical therapist) to take over the estate. They went back to school to study oenology, and in the late 1980s began to produce estate wines.



*The Château Pesquié family are, from left to right, sons Frederic and Alexandre Chaudière and parents Edith and Paul Chaudière.*

The 2011 Château Pesquié “Quintessence” Rouge Côtes du Ventoux is a blend of 80% Syrah and 20% Grenache aged 12 months in oak, 50% of which was new and 50% used.

The average age of the vines is over 50 years. The Chaudières gave this wine the name “Quintessence” because it comes from a careful selection of grapes from their oldest vines, to ensure the best wine possible. The 2011 Quintessence is deep purple in color with aromas of spice, eucalyptus and hints of leather. The palate brings flavors of red raspberry, red licorice, exotic herbs and white pepper. This wine is a full-bodied masterpiece that can easily accommodate foods like beef brisket, baby back ribs or any cuisine requiring a big, richly fruited and spicy wine. Robert Parker gave this wine 92 points.

**Your re-order price for this wine as a club member is: \$19.99 per bottle.**

## Premium Wine Club

### 2013 Tabordet “Le Champs des Vignes” Pouilly Fumé

Domain Tabordet, quietly nestled in the village of Verdigny, is run by brothers Yvon and Pascal Tabordet, who took the reins back in 1981. When the two brothers first took over the estate it consisted of three hectares (7.4 acres) in Sancerre. By 1988 they had added another 4.5 hectares of Sancerre and also added 12 hectares (29.7 acres) in neighboring Pouilly Fumé, just across the Loire River.

Wine growing in Pouilly Fumé dates back to the fifth century when the Romans dominated the area. In 1937 it became an official Appellation d’Origine Contrôlée (AOC) of France. Wine called Pouilly Fumé is required to be 100% Sauvignon Blanc. The soils here have a similar character to those of Sancerre, but one of the defining characteristics of Pouilly Fumé wines is the smoky, flinty aromas (*fumé*). These aromas come from the high concentration of silex, a.k.a. flint, found in the soil here. By taking a very simple but well-focused approach to farming and vinification, Domaine Tabordet does a really fantastic job of letting the grape and all of its character shine through.

The 2013 is refreshing and bright with a focused aromatic of fresh citrus zest, cool herbs and wet flint hiding in the background. A juicy, wet mineral component on the mid palate brings back some of those citrus notes from the aromatic. The wine is nicely balanced with nice fruit texture, salty mineral and juicy acidity on the finish. Enjoy as an apéritif or better yet, with food. Absolutely awesome paired with goat cheese; also fantastic with grilled fish and with vegetarian fare. Grilled veggie & barley salad comes to mind.

**Your re-order price for this wine as a club member is: \$14.99 per bottle.**

## 2010 Churchill's Douro Red Portugal

I have a soft spot for Portugal. My second European trip ever for my wine job (in 2006) was to Portugal and I had an amazing experience touring the various Port producers in the Douro and also spending two days in the amazingly beautiful town of Oporto. Since that trip I have always taken a keen interest in selling the wines of Portugal; but I've always found that quite challenging outside of vintage port. About ten years ago the dry wine industry in Portugal was having a revival. An influx of EU money was allowing wineries to modernize and to replant the correct varietals for the soil types. It was also allowing them to replant rows correctly; many vineyards had been planted vertically rather than horizontally. Thanks to the innovations and influx of money, the dry wines of Portugal are now considered great values. This is an up-and-coming wine region.



*Churchill's vineyards on the south bank of the River Douro, Portugal.*

Churchill's, like many of the producers in Portugal, began as and still is largely a Port house. They made their name and their fortune making the fortified dessert wines. However, the market for dessert wines is a small niche; branching out into dry wines is a natural progression and logical business move. Looking at what Spain, their neighbor to the north, has been able to do must have inspired them to go after the dry wine market more boldly. Churchill's is a relatively young company, founded in 1981 by John Graham and named after his wife Caroline Churchill. Most of the Port houses in Portugal can trace their lineage back at least one if not two or three centuries, so Churchill's is considered an upstart.

The 2010 Churchill's Douro Red is a blend of 40% Touriga Nacional, 30% Touriga Franca and 30% Tinta Roriz (also known as Tempranillo) with about 30% of the wine aged for 12 months in both new and old French oak casks and the remaining part kept in stainless steel vats. The resulting wine is deep red with purplish hues in the glass, and has aromas of candied black plums, marzipan and molten rock. The palate is a complex blend of spice, pepper, blackberry, fig and dried herbs with racy acidity and a long, zesty finish. The liveliness of this wine makes it an ideal wine to pair with heirloom tomatoes and burrata cheese, and with a nice thin-crust pizza. I hope you enjoy discovering the wines of Portugal as much as I have.

**Your re-order price for this wine as a club member is: \$14.99 per bottle.**

## Best Buy Wine Club

### Bodegas Castaño, Yecla, Spain

Yecla is one of the more interesting wine-producing regions in Spain. Vines have been in Yecla for quite a while, and it's just recently being recognized as a go-to region for amazing wine values. As with many other regions in Spain, for many years the grape growers of Yecla would sell their harvests off in bulk to large cooperatives or companies, which created generic wines that didn't carry the appellation name.

Bodegas Castaño began in 1950 when Ramon Castaño built a new winery on his family land and began modernizing and upgrading the methods by which the family vines had been worked for generations. In the past, and even for three decades after 1950, the family sold off the grapes or the juice rather than making the finished product and selling it themselves. It was not until 1980 that the first Bodegas Castaño wines were bottled and sold. At that time Ramon was viewed as a radical because he choose to make and bottle wine from Yecla rather than taking the easy route of selling it off to commercialized bulk-wine producers. During the 1980s Ramon slowly incorporated his three sons, Daniel, Ramon and Juan Pedro, into the business. The combined energy and enthusiasm of these four men helped them focus on building, promoting and elevating the wines of Yecla.



*Ramon Castaño began modernizing in 1950 and since the 1980s has worked closely with his three sons, Daniel, Ramon and Juan Pedro.*

### **2012 Bodegas Castaño Macabeo/Chardonnay, Yecla, Spain**

A blend of 50% Chardonnay and 50% Macabeo, the 2012 Bodegas Castaño Macabeo/Chardonnay is one of the more interesting white wines I have recently tasted. I have been tasting a ton of white blends but most of them have been of the Rhône persuasion. This white has a distinctly different feel. A rich yellow hue in the glass, it kicks off with aromas of white flowers, pineapple, honey and hazelnuts. A viscous palate reveals stone fruit, pear, honeycomb and citrus fruits. Rich, bright and zesty, this wine can be served as an apéritif or paired with seafood or a summer salad. Its many layers of complexity and zippy acidity make it versatile. Enjoy this unique, different spin on the white blend.

**Your re-order price for this wine as a club member is: \$9.99 per bottle.**

### **2013 Bodegas Castaño Monastrell, Yecla, Spain**

Made of 100% Monastrell (Mourvèdre), the 2013 Bodegas Castaño Monastrell comes from vines 30 to 60 years of age. Those old Bodegas Castaño vines are generally low yielding bush vines, dry-farmed and organically grown—you can see an example of the vines in the photo at right.

This wine is explosive from the glass: Aromas of white pepper, tomatoes, red cherry and some saline absolutely jump out. The palate is packed with red raspberry, red licorice, beef jerky and pepper. With tons of energy and verve, this wine is alive on the palate with an energetic finish. This red is a lot of fun to drink. It can pair with hamburgers, beet salad or marinated tri-tip but can also be quite lovely on its own.

**Your re-order price for this wine as a club member is: \$9.99 per bottle.**



*Old vines at Bodegas Castaño, Yecla, Spain.*

# Club Italiano *Notes by Greg St. Clair, K&L's Italian wine buyer.*

## 2011 Giacomo Ascheri Barbera d'Alba

Giacomo Ascheri's family, like many Piemontese winemaking families, has been producing wine for more than 100 years. But 100 years ago, the market for quality wine didn't exist in Italy; almost all wine was produced for local consumption. That wine was sold in *damigiana* (demijohn in English), 35-liter bottles wrapped in straw that were easily transportable. Every Italian family would have a stack of these bottles in their basement. Thirty-five liters is a lot of wine—almost four cases! I remember the first time I saw the use of these *damigiane*. I was stunned. The technique for keeping the wine in these bottles fresh is ancient and I mean ancient, as in ancient Roman. When the cork is removed you insert a siphon so you can withdraw the amount needed daily. After you pull the siphon out of that wine you pour some olive oil into the bottle. Olive oil and wine don't mix; the oil floats on top of the wine and creates an oxygen barrier to allow the wine not to oxidize. Works perfectly. The next time you put the siphon in, you blow out the oil and then once again siphon out the wine you need.



*Bottle storage at Giacomo Ascheri's dazzling cellar.*

This 2011 Giacomo Ascheri Barbera d'Alba is delicious; the grape are grown in Verduno, which is one of the Barolo DOCG's lesser-known communes but nonetheless produces excellent wine, especially with the advent of global warming. Barbera as a grape has a naturally high acidity and if it doesn't get ripe enough it will take the enamel right off your teeth. 2011 was a beautiful vintage in this part of Piedmont for Barbera; the last half of August and first week of September were really hot so the grapes got perfectly ripe, balancing out the vibrant acidity. I love Barbera and it's a perfect wine to help people understand a key point of wine-and-food pairing. With a wine of higher acidity you need a richer and fattier food, so I love Barbera with a grilled pork sausage on top of creamy polenta. Those rich foods are perfect with Barbera's vibrant, spicy fruit.

**Your re-order price for this wine as a club member is: \$17.99 per bottle.**

## 2010 Casaloste Chianti Classico

I believe that Casaloste owners Giovanni Battista d'Orsi and his wife Emilia have always been one of the best producers of Chianti Classico. However, their site and style consistently produce wines of structure and longevity. This certainly isn't a negative; still, in our "what have you done for me now" world, wines that one needs to be patient for, that is wines that are not ready to drink upon release, are less lauded. The Casaloste estate is in Panzano, one of the premier positions in the Chianti Classico DOCG. Panzano was made famous mostly by the wineries on the Conca d'Oro amphitheater, including Fontodi, Castello dei Rampolla and La Massa. Their open,



*Giovanni Battista d'Orsi pours a sample from a decanter.*

southwesterly exposure produces fabulous wine with richness and a more forward drinkability. Casaloste is on the other side of the Conca d'Oro and although they too have an ideal location, it produces wines of density and structure that don't always reward drinking young.

The 2010 vintage has done us a great favor. This 2010 Casaloste Chianti Classico, while still young, has enough up-front fruit that it is already allowing us to see its depth of character and flavor. I believe that this wine will really show you now what it's all going to be about at ten years from the vintage. To get a vision of the future, please decant this wine a full two hours ahead of time, to improve its current drinkability. This wine shows a deeper character of complex fruit. It isn't a reflection of ripe sunshine; these are flavors that come from the earth: brooding, intertwined with stones and mineral deposits, a bit gritty at times. The wines are aged in a mixture of French oak barrels. Smaller barrels soften the wine and accelerate the aging process. At Casaloste, while they use a few barriques (2.5hl barrels) the majority of wine goes into 25hl and 35hl barrels where it ages more slowly. So, after you decant this wine and let it sit for a couple of hours, have a grilled T-Bone, cooked rare. Drizzle some Tuscan Extra Virgin Olive Oil onto it, add a bit of *sel gris*. Have a bite of that with a sip of this wine and you'll find yourself in Tuscany, in the heart of Chianti Classico!

**Your re-order price for this wine as a club member is: \$21.99 per bottle.**

## Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings from any of our clubs. The following pages contain a "backlist" of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine club-related issues, call us at x2766 and we will help you resolve them. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can email us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

**All wine can be purchased by the single bottle. Prices are shown after each wine listed.**

**Tax (in California) and shipping will be added to each order.**

***For a complete, up-to-date inventory listing, visit us online at: [www.klwines.com](http://www.klwines.com)***

### Signature Red Club Previous Offerings

\_\_\_\_ Bottle(s) 2011 Flowers Perennial Red Sonoma Coast @ \$24.99 per bottle

The 2011 Flowers Perennial Red Sonoma Coast is a fascinating wine with aromatics of wild blueberries, sage, and snappy red fruit aromas. The palate is full of delicate berry fruit, hints of lavender, wet earth and mineral notes. The wine has an elegant feel, with complex layers of fruit nicely framed by racy acidity and soft floral aromas. A perfect food wine, it will marry well with fish, pork or roasted vegetables.

\_\_\_\_ Bottle(s) 2012 Bacio Divino "Pazzo Call Me Crazy" Napa Valley Red @ \$24.99 per bottle

A blend of 54% Sangiovese, 28% Syrah, 10% Petite Sirah and 8% Cabernet Sauvignon, the wine has a nose of blackberry jam and cassis with chocolate spice notes. The palate is a blast of blackberry, dark plum, crème de cassis, licorice and mocha. The wine has a sexy mouthfeel with smooth, sleek tannins and suave finish. Pair this big boy with a filet mignon or wood-fired pizza.

\_\_\_\_ Bottle(s) 2009 Château de Villegeorge, Haut-Médoc @ \$21.99 per bottle

Dark brick color and licorice aromas follow to the palate. The wine is a dense red in color and has good depth of spicy, blackberry fruit. The mouth-feel is balanced and round with soft tannins behind loads of fruit. This is a really well-made wine, an elegant, classic Haut-Médoc. Decant it one hour before serving it now. It will cellar well for five years at least. Best now with a juicy rib steak. — *Clyde Beffa*

\_\_\_\_ Bottle(s) 2012 Robert Craig Napa Valley Cabernet Sauvignon @ Please Inquire

The 2012 Robert Craig Napa Valley Cabernet Sauvignon is a blend of 75% Cabernet Sauvignon, 10% Merlot, 7% Petit Verdot, 6% Malbec, 1% Cabernet Franc and 1% Petit Sirah. The wine has a beautiful structure of deep red

fruits nicely nestled against a firm core of dark berries, milk chocolate and mocha notes. The density, complexity and long, smooth finish make this a terrific Cabernet that displays all the wonders awaiting us from the 2012 vintage in Napa Valley. Pair this wine with a great cut of red meat or enjoy it with hearty rich cheese and meats.

\_\_\_\_ Bottle(s) 2010 Château Teyssier Saint-Emilion @ \$24.99 per bottle

The 2010 Château Teyssier Saint-Emilion (80% Merlot, 20% Cabernet Franc) is packed with fruit. That's a hallmark of the new vanguard in Saint-Emilion. A seductive nose of blackberry, spice and baker's chocolate gives way to a densely packed core of crème de cassis, licorice, plum and mocha notes. The wine is rich, with a succulent mouthfeel and a long, rich and harmonious finish. This is a hedonistic yet approachable Bordeaux that can be paired with most red meats or cheese platters. Robert Parker and James Suckling both gave this wine 92 points.

\_\_\_\_ Bottle(s) 2008 Waterstone "Study in Blue" Napa Valley Red @ \$24.99 per bottle

This is a blend of 39% Cabernet Sauvignon (sourced from hillside vineyards in Oakville, Rutherford and Spring Mountain District), 36% Merlot (Truchard Vineyard in Carneros) and 25% Syrah (also Truchard Vineyard in Carneros). It was aged for 30 months in French oak of which 80% is new. The wine is flat-out delicious with deep, dark berry fruit aromas accented by mocha-laced oak. It is bold on the palate with berry fruit, dark chocolate, spice and cedar notes and a long, lush finish. Pair this wine with filet mignon or short ribs.

\_\_\_\_ Bottle(s) 2007 Château Pipeau, Saint-Emilion @ \$19.99 per bottle

An easy drinking, approachable wine that delivers a great Bordeaux experience. It has a classic nose of black licorice, spice and blueberry preserves while on the palate there's a delicious mix of black and blue fruits, spice and black cherry. It's drinking great right now and is the perfect example of how well Merlot flourishes in Saint-Emilion.

\_\_\_\_ Bottle(s) 2011 Domaine Faiveley Mercurey "Clos Rond" @ \$24.99 per bottle

This Pinot Noir displays rich, round fruit, both red and black, and just a hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound depth of the 2011 vintage, it's surprisingly delicious. —*Keith Wollenberg, K&L Burgundy Buyer*

\_\_\_\_ Bottle(s) 2010 Hall Napa Valley Merlot @ Please Inquire

The 2010 Hall Napa Valley Merlot is simply stunning, with intoxicating aromas of raspberry kirsch, baker's chocolate, spice and floral notes. The palate is a beautiful blend of racy red fruits, milk chocolate and spice, a racy acid spine and firm, dusty tannins. The finish is bright and long with both fruit and sweet oak slowly receding from the palate. Pair this delicious wine with grilled meats, hearty vegetable dishes or your favorite cheese plate.

\_\_\_\_ Bottle(s) 2009 Cadre "The Architects" Central Coast Pinot Noir @ \$24.99 per bottle

Composed of 32% Firepeak Edna Valley, 28% Bien Nacido Santa Maria Valley, 22% La Encantada Santa Rita Hills and 18% Laetitia Arroyo Grande. A deep, rich red in the glass with aromas of dark cherry, red flowers and cola notes, the wine deftly moves to a palate of red currant, raspberry and wild strawberry with exotic spice notes and fine tannins.

\_\_\_\_ Bottle(s) 2009 Arrowood Sonoma County Cabernet Sauvignon @ \$24.99 per bottle

This is a vibrant, ruby-red hue with aromas of red plums, red currant, spice, mocha and chocolate notes on the nose. The palate is a sexy mix of red and black fruits, spice, cola, mocha, mint and hints of chocolate with great acidity and layer upon layer of complexity. The finish is bright and energetic; this is a wine that shows plenty of lift and life. Pair this wine with rich red meats or brick-oven pizza—it will absolutely sing.

\_\_\_\_ Bottle(s) 2011 Domaine Calendal "Plan de Dieu" Côtes-du-Rhône Villages @ \$24.99 per bottle

A blend of 50% Grenache and 50% Mourvèdre from 30- to 50-year-old vines. Ruby red in the glass with aromas of cranberry, rosemary and roasted meat. The palate comes alive with bright red fruits, hints of cranberry, bitter red cherry, notes of spicy red cinnamon and savory herbs, all showing well against the nice acidity and lift of this wine. The body is light, with good drive; it feels lithe and agile on the palate rather than heavy or cloying like some recent Rhône wines. The racy acidity and light body allow it to pair flawlessly with fish, fowl or heartier red meats.

## **Premium Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2009 Domaine de Baron'arques Limoux Red @ Please Inquire

This is a showstopper of a deal! Aromas jump from the glass. Sweet tobacco, licorice, Mexican chocolate and dried

herbs all jostle for center stage. The palate is full bodied, with tons of dark chocolate, licorice, dusty tannins and bitter cherry. This wine has a lot of grip and it shows layer upon layer of complexity as it slowly unwinds upon the palate. It's a bold wine that displays nice balance. I would pair this with rich cuts of red meat or roasted lamb.

\_\_\_\_ Bottle(s) 2009 Château Tourril "Panatella" Minervois @ \$14.99 per bottle

A blend of 80% Syrah and 20% Grenache, this presents itself with a deep red hue in the glass with aromas of spice, smoke and dark berry preserves. The palate comes alive with flavors of candied black fruits, dark berries, sweet black licorice, spice, hints of truffles and subtle oak nuances. The wine has great length, with a sexy, smooth feel that leads seamlessly to a soft, luxurious finish. Pair this wine with a hearty beef stew or cassoulet. 92 points, *Wine Enthusiast*.

\_\_\_\_ Bottle(s) 2012 Maimai Creek New Zealand Syrah @ \$14.99 per bottle

The 2012 Maimai Creek Syrah is brimming with juicy, forest-berry fruits, toasted spices and that unmistakable black-pepper-crust steak flavor. This is such a fantastic wine for barbecue season. It is a natural partner for just about any meat you can throw on a hot grill. Maimai have done a great job balancing generous, expressive fruit with plenty of the more seductive, savory, perfumed and gamey aspects that I believe are the hallmarks of great Syrah. — *Ryan Woodhouse, K&L buyer of wines from New Zealand, Australia and South Africa*

\_\_\_\_ Bottle(s) 2012 Hahn Santa Lucia Highlands Pinot Noir @ Please inquire

The 2012 Hahn Santa Lucia Highlands Pinot Noir is sourced from the Hahns' best vineyard blocks. The grapes are hand-picked and sorted, then left to do a three-day cold soak in open-top fermenters; then the wine is aged in French oak for ten months. The wine starts off with seductive aromas of red plums, subtle hints of spice and cherry; these seamlessly lead to a palate that oozes rich cherry fruit, notes of red licorice and subtle hints of spice. The wine is smooth and rich with a long, textured finish that makes it hard to resist. Pair this with a

\_\_\_\_ Bottle(s) 2010 Figge Cellars "Paraiso Vineyards" Monterey County Pinot Noir @ \$15.99 per bottle

A dark ruby red in the glass, this wine has aromas of black cherry, boysenberry jam, subtle hints of mocha, a hint of herbs and mineral notes. The palate is a full-on berry fruit medley, with layers of pretty berry fruit unfolding across a complex and pleasing palate. The finish is smooth and silky with fine tannins and just a touch of oak framing the last vestiges of fruit as they slowly recede from the back of your mouth. Pair this wine with roast chicken, wild salmon or any foods that call out for a delicious Pinot Noir.

\_\_\_\_ Bottle(s) 2012 Trascampanas Verdelho Rueda, Spain @ \$13.99 per bottle

The 2012 Trascampanas Verdelho is 100% Verdelho fermented in stainless steel tanks. The wine is a soft yellow hue with greenish streaks. The nose is a fragrant expression of white flowers, lychee and mineral notes. The palate flows seamlessly from there, with gorgeous flavors of pit fruit, stone fruit, citrus and wet stone. The wine has a viscous mouthfeel and displays good acidity and verve. Pair this with a spring salad, seafood or Spanish cheeses.

\_\_\_\_ Bottle(s) 2009 Burgess Merlot Napa Valley @ Please Inquire

The 2009 Burgess Merlot is a fantastic wine that feels more like a Cabernet Sauvignon than a typical Merlot. The wine has a full-bodied structure with tons of black cherry and berry flavors nicely mingled against a complex palate, nicely framed by rich oak accents. One of my favorite Merlots.

## **Best Buy Wine Club Previous Offerings**

\_\_\_\_ Bottle(s) 2013 Weingut Allram Grüner Veltliner (1L) @ \$8.99 per bottle

This is a fantastic introduction to Grüner Veltliner, if you have never experienced this refreshing, gulp-able varietal. The aromatics are full of white pepper and spice with hints of citrus zest and earthy nuances of fresh pea shoots and lentil. A wonderfully fresh and vibrant wine, this is snappy but has just the right amount of texture to let the juicy, mouthwatering structure take you home! Grüner Veltliner is one of the best all-around food wines out there. Goes well with everything: grilled sausages, fresh spring salads, fish, sushi. But my favorite pairing would have to be fresh corn on the cob. —*Eric Story, K&L Buyer of wines from Austria and several other countries & regions*

\_\_\_\_ Bottle(s) 2010 Veramonte Reserva Carmenere, Chile @ \$9.99 per bottle

When I opened this wine (89% Carmenere, 7% Merlot, 4% Cabernet Franc) and poured it into the glass I was struck by its deep red color and its aromas of wild berries, hints of baker's chocolate and subtle undertone of tobacco. Now the real test came: how does it do on the palate? My first sip revealed a medium-to-full-bodied wine

with pretty berry fruit, wild herbs and silky tannins. There's a nice uplift towards the finish, bright and zesty. This is a delicious wine that can pair well with a myriad of dishes and cuisines, and it makes a great apéritif on its own.

\_\_\_\_ Bottle(s) 2012 MontGras Reserva Cabernet Sauvignon-Syrah, Chile @ \$9.99 per bottle

This wine is a deep, dark red in the glass with aromas of blackberry liqueur, savory herbs, baking spice and pain grillé. The palate pushes through with blackberry fruit, hints of molten earth and a touch of savory herbs. The finish is soft and silky with the dark berry fruit remaining throughout the life of the wine as it parades across the palate. A great value, this wine should be great to enjoy during your next backyard barbecue.

\_\_\_\_ Bottle(s) 2010 Cameron Hughes "Lot 354" Crozes-Hermitage @ \$10.99 per bottle

This wine is a great, classic example of a Crozes-Hermitage, an exciting blend of dark berry fruit, dried meat, hints of earth and spices with a blast of black pepper at the end. The 2010 vintage is a great one in the Rhône Valley; that helps explain why this wine is hitting on all cylinders. Pair this wine with roast duck, lamb or a thick-cut pork chop and it will absolutely sing. Enjoy the wine—and always go with your passion!

\_\_\_\_ Bottle(s) 2010 Beringer "Blanc" Knights Valley White Wine @ \$8.99 per bottle

The 2010 Beringer "Blanc" Knights Valley White Wine is a blend of Sauvignon Blanc and Semillon with just a dash of Viognier and Chardonnay. The wine is made to resemble a Graves Blanc from Bordeaux stylistically, but thanks to the added Viognier and Chardonnay it has a bit more roundness than your average lean, racy and mineral-driven Bordeaux Blanc. The Beringer Blanc has a subtle floral aroma with hints of melon and stone fruit. The wine then delivers a palate full of bright melon, citrus, peach and pear flavors with subtle notes of vanilla and spice.

\_\_\_\_ Bottle(s) 2011 Trim California Cabernet Sauvignon @ \$10.99 per bottle

A delicious wine, ruby red in the glass with a slightly reticent nose of red cherry, red licorice and hints of mocha with a lively palate of black cherry, cinnamon, sage, scorched earth and just a hint of oak. This wine has great acidity and balance and is quite lively on the palate. It has enough fruit and balance that it's very versatile; you can pair it with foods across the board whether roast chicken, pizza, barbecue—any dish that requires an elegant red wine.

\_\_\_\_ Bottle(s) 2011 North by Northwest "Red Blend" Columbia Valley, Washington @ please inquire

The 2011 North by Northwest Red Blend has a sexy nose of candied red cherries, spice cake, licorice and herbs. Its dense palate shows blackberries, tobacco, bittersweet chocolate and savory herbs. The finish is soft and supple, with tannins that slowly fade from the back of your mouth as the fruit flavors dissipate. Pair this wine with pasta Bolognese, wood-fired pizza, or sausage and hamburgers. You will appreciate the wine's versatility.

\_\_\_\_ Bottle(s) 2012 Domaine de Tholomies Chardonnay La Chapelle Vin de Pays d'Oc @ \$9.99 per bottle

A bright, light-yellow color, this wine has a spicy, apple-y aroma that follows to the palate. Some white blossom undertones are evident. Nice lingering finish. Do not over-chill this beauty. Serve it with a nice piece of swordfish or halibut. Also fine with lobster in butter sauce. Meant to be enjoyed in the next year or so.

\_\_\_\_ Bottle(s) 2010 Bodegas Solar Viejo "Monologo" Crianza Rioja Spain @ \$9.99 per bottle

This is 100% Tempranillo aged for 12 months in American oak barrels. It sports a dark reddish hue in the glass. On the nose the wine is an exotic mix of blackberry liqueur, minced meat pie, spice and subtle oak nuances. The palate is a mouth-filling parade of dark fruit flavors, ripe berry, spice and hints of baker's chocolate. This wine has excellent balance of rich fruit, racy acidity and subtle oak accents, and a long, smooth finish. It is delightful and is drinking incredibly well right now. Pair with pasta, chicken, pork or any dish that needs a fruit-driven, well-balanced red wine.

\_\_\_\_ Bottle(s) 2009 Mustiguillo "Mestis" Vino de la Tierra el Terrerazo Spain @ \$9.99 per bottle

A blend of 50% Bobal and 20% Tempranillo with the balance made up of a blend of Syrah, Cabernet Sauvignon and Merlot. Deep red color. Distinct aromas of boysenberry, blueberries and baking spices flow seamlessly from the glass. On the palate the wine has great energy and verve with dusty tannins and dark blue fruit flavors along with hints of vanilla, clove and tobacco. The wine has good body, nice depth and a surprising amount of complexity given its modest price tag. Pair this wine with lamb, pork or a rustic dish that needs a sturdy, food-friendly wine.

\_\_\_\_ Bottle(s) 2012 Bonterra Mendocino County Viognier @ \$9.99 per bottle

The 2012 Bonterra Viognier has a gorgeous nose of peach blossoms, apricots, hints of cream and white flowers and a palate overflowing with fresh peach, apricot, spice and hints of stone fruit. The finish is long, bright and vibrant with a touch of vanilla emerging. Pair this wine with scallops, grilled chicken or roasted vegetables.

## Club Italiano Previous Offerings *Notes by Greg St. Clair, K&L's Italian wine buyer.*

\_\_\_\_ Bottle(s) 2012 Tiare Sauvignon Collio @ \$18.99 per bottle

The 2012 Tiare Sauvignon couples musky essence with a bold richness. The wine is fermented and aged in stainless steel, but 20% of it goes through a malo-lactic fermentation, giving a creamier, fuller texture. This Sauvignon has a distinct palate weight and an excellent balance of crisp acidity and minerality. The nose has a pungent tang to it; the wine does best after a little air. If you have the opportunity I suggest you decant this wine, cover the decanter with a bit of Saran wrap, and put it in the fridge for an hour. Right out of the bottle that muskiness is too enveloping if you're not ready for it. This wine would be a perfect accompaniment for spicy shrimp dishes, stir-fried chicken or Paella. Give it a chance to open up and I'm sure you'll really get a thrill!

\_\_\_\_ Bottle(s) 2010 Fattoria La Ripa Chianti Classico @ \$20.99 per bottle

Made with 90% Sangiovese and 10% Canaiolo, all organically grown. This is a traditional blend of the indigenous grape varieties. But Fattoria La Ripa's winemaking method is the Governo system, used in Chianti for centuries principally to add richness to counteract the natural acidity of Sangiovese. A portion of the grapes, usually about 10% to 20%, are harvested three weeks before the regular harvest and dried to concentrate their sugars. As the reserved grapes dry, harvest and winemaking of the main portion of the grapes proceeds. When the main portion is close to finishing its fermentation, the dried grapes are added in and the yeasts have a field day on all the new sugars. The result is a plummy-er, riper, more supple wine. This has a classic style, all leather and earth with a bit of tannin. Its center is plush and plummy, and it has a long finish. Needs about an hour in a decanter to come together.

\_\_\_\_ Bottle(s) 2009 Ugo Lequio Barbera d'Alba Superiore @\$22.99 per bottle.

The 2009 Ugo Lequio Barbera d'Alba Superiore is produced with strictly selected Barbera grapes coming from vineyards of the Gallina Hill near the village of Neive. This is a very special area, famous for the richness and complexity of its wines. This 2009 has an intense ruby color with hints of pomegranate. It continues with a hint of strawberries, cherries and sweet cocoa. From the beginning the flavor is full-bodied but delicate at the same time. Serve with the classic Langhe dishes of braised meat and porcini risotto. —*Clyde Beffa*

\_\_\_\_ Bottle(s) 2011 Musella Valpolicella Superiore @\$16.99 per bottle

The 2011 growing season began with a long drought and a very warm early April, leading to a fast development of the buds. This was followed by some rainy weeks with below-normal temperatures until July. In August, the temperatures rose and the maturation was very early. The quantity of the harvest was below average but its quality was quite high. It's a great vintage. This wine is very balanced and features a core of black cherry, aromatic herb, crème de cassis and wild strawberry fruit, with hints of gumdrop and smoke. This wine is so fresh and inviting right now. Drink it on the young side. This is a great summertime wine. —*Clyde Beffa*

\_\_\_\_ Bottle(s) 1998 Cornaleto Franciacorta Pas Dose @\$26.99 per bottle

I remember when my salesman approached me on this wine. "Mate, have I got a wine for you and your Club!" He was pitching a bone-dry, Italian sparkling wine, 15 years old. I was a bit circumspect. He's actually quite a serious fellow so I said let's pop the cork and see. I was stunned by the initial aromatics. This was the real thing, complex, clean, with a long, lingering nose. I'm used to wines lingering on the palate, but this wine's aromas seemed to permeate my local vicinity and engulf me, which was unique. On the palate, it has persistent carbonation, very complex brioche-like flavors and a long and yes, drawn-out finish. I hope you enjoy it as much as I did.

\_\_\_\_ Bottle(s) 2010 Santoleri Tenuta Crognaletto Trebbiano d'Abruzzo @ \$14.99 per bottle

The 2010 Santoleri "Tenuta Crognaletto" Trebbiano d'Abruzzo is a complex, rich and distinctive wine. It is fermented on the skins for a few hours; that adds a bit of grip (tannin), more flavor and color. The nose has distinct aromatics reminiscent of cooked and spiced apple skins while on the palate the wine has an immediate presence, with powerful, sustained focus and a long finish. There is a lot of wine here especially considering it only has 13% alcohol. This would be an ideal dish for *Baccalà*, the salted cod dish that is a perfect winter treat.

\_\_\_\_ Bottle(s) 2012 Terracuda Bocalino Bianchello del Metauro DOC @ \$11.99 per bottle

This is layered with intense fruit aromatics and a long, focused finish. It's impressive on the palate particularly with its multiplicity of fruit aromatics. While the fruit isn't particularly complex there is just a lot of it going on in the glass, coupled with floral notes and that sassy texture. Like its name, this wine is a mouthful. The Marche being a coastal region this is of course a classic fish wine, but it works as an aperitivo, or with an Insalata Caprese.

## Champagne Club Previous Offerings *Notes by Gary Westby, K&L's Champagne Buyer.*

\_\_\_\_\_ Bottle(s) Pierre Cellier Brut Reserve Champagne @ \$34.99 per bottle

For many years we direct-imported Gonet Champagne, but a few years ago they decided to go with a national importer and the prices more than doubled. Good news: We have a “secret” Gonet in the form of the Pierre Cellier Brut Reserve Champagne. This used to be made with a combination of purchased and estate fruit under the Gonet family’s négociant label, but this particular bottle tastes better than the last cuvée that we had from their first label. It is composed of equal parts Meunier, Chardonnay and Pinot Noir, and although they only claim two years of ageing on the lees, it seems a lot more like four or more. I feel that I don’t quite know the full story, but I know that when Chantal sent us the samples I was blown away by what was in the bottle. This has great texture and poise.

\_\_\_\_\_ Bottle(s) Devaux “Grand Réserve” Brut Champagne @ \$34.99 per bottle

From the southern part of Champagne, down past the Brie pastures, we have an excellent offering in the Devaux “Grand Réserve” Brut Champagne. This winery was introduced to us by Camille Zanette, a former French national champion in figure skating. This wine is composed of two thirds Pinot Noir and one third Chardonnay, even though Chardonnay is quite rare in this part of Champagne. Those of you who like a bit of toast and a bit of citrus excitement in your Champagne will be very pleased with this all-stainless-steel-fermented bottling.

\_\_\_\_\_ Bottle(s) Prévotéau-Perrier Grande Reserve @ \$34.99 per bottle

A classic blend of one third each Meunier, Pinot Noir and Chardonnay. It is based on 2009, but has 50% reserves from 2008, 2007 and 2006. This is a very good apéritif Champagne, with straw-gold color, a lovely bead and a golden-apple nose with a croissant-like toasty component. In the mouth it has good body and excellent texture.

\_\_\_\_\_ Bottle(s) Roederer Brut Premier @ \$34.99 per bottle

We scored quite a coup by getting this wine in the club. The Louis Roederer “Brut Premier” is my go-to Champagne when I am out. It’s one of the very best grand marque, non-vintage Champagnes at any price. Like the Prévotéau-Perrier, this Champagne is equal parts Meunier, Pinot Noir and Chardonnay, but this one is made of half estate-grown and half purchased fruit. Roederer has been making big waves in Champagne for their large-scale organic plantations and obsessive pursuit of quality. This electric bottle of Champagne has depth and richness to balance its bright, mineral personality.

\_\_\_\_\_ Bottle(s) Michel Lorient “Palmyre” Brut Nature Champagne @ \$34.99 per bottle

This cuvée was blended specifically to be a zero-dosage (no sugar added) Champagne, and is composed of 80% Meunier and 20% Chardonnay exclusively from the Lorient estate in the village of Festigny. It has been aged for four years on the lees, and this, in combination with the riper fruit used in the blend, gives it an ease of drinking not usually associated with zero-dosage Champagnes. With crab, scallops, mussels, clams or oysters, this lovely bottle richens up, all the while cutting the richness of the meat.

\_\_\_\_\_ Bottle(s) Canard-Duchêne “Leonie” Brut Champagne @\$34.99 per bottle

Composed of 50% Pinot Noir (all of it from the Mountain of Reims), and 25% Meunier and 25% Chardonnay (both purchased from great villages like Cumieres and Vertus). The wine is aged for three years on the lees after fermentation in stainless steel. Canard-Duchêne is the fourth biggest Champagne in the French market, and is very popular for its easy drinking, toasty style. This makes a perfect apéritif—a very fine way to start your weekend.

### ***Signature Red “Rhône-tastic” 6-Pack***

If there is a more exciting wine-producing region in the world than France’s Rhône Valley I would like someone to tell me what it is. The wines of the Rhône Valley really do have a wide appeal. You get all the fruit and *oomph* you crave from California Cabernet Sauvignon but with a tad more subtlety and balance. The tannins are lighter and there’s more of an earth and herbal feel to these wines. This allows them not only to marry better with food but match a wider array of cuisines. **When you purchase this six-pack you save \$55 off the already reduced wine club re-buy prices**, and you get two bottles each of the **2011 Domaine Marcoux Côtes du Rhône**, the **2011 Domaine Calendal Plan de Dieu Côtes du Rhône**, and the **2011 Domaine La Colliere “La Fontaine” Rasteau**.

**Special six-pack price for K&L Wine Club members: \$109.94.**